

Service Bulletin

This bulletin addresses use of the Fryer Friend Cleanout Rods and the Ecolab Cleaning Brush

Subject: Fryer's Friend Clean Out Rods and Ecolab Cleaning Brush Use Instructions

Models: Frymaster/Dean Fryers

06/28/2024

Please communicate this information to restaurant staff when installing fryers.

Two different type of Fryer's Friend clean out rods are used with Frymaster/Dean fryers. The original long clean out rod (see Figure 1) PN 8030197 and the shorter rod (see Figure 2) PN 8030388. The longer rod should **NOT** be used on LOV (Low Oil Volume) fryers or any fryer with actuator driven valves.

The shorter rod is shipped with all fryers with actuator driven valves. The shorter rod doesn't fully extend into the drain valve. This minimizes the possibility of accidentally getting caught in the drain valve when the valve is closing and damaging the valve. When installing a new fryer, please remove any older rods from the restaurant, to minimize the possibility of damaging a drain valve, which is not covered under warranty.

The Ecolab brush (see Figure 3) PN 8030430 is used to clean tight spaces such as electric elements. Use caution when cleaning with this brush to ensure that it is **NOT** left in the drain valve when closing, that also may damage the drain valve, which is not covered under warranty.

